This Flavorful Blend of Italian Spices works perfectly as a rub, as an ingredient in deli salads and casseroles, mixed with oils for dipping bread and veggies. Be creative as you enjoy our Italian Spice Phenomenon.

Best Oven Baked Chicken – Using your own chicken. Rinse chicken with water, and coat the raw chicken with Italian Spice Blend. Place into shallow baking dish. Spoon dollops of mayo across the top of the chicken and bake at 350* until internal temp reaches 165*

Amazing Potato Salad – Boil red skinned potatoes until tender. Cut into bite-sized pieces, and place into a mixing bowl. Add Mayo and Italian Spice Phenomenon to taste. Delicious and Easy.

Italian Popped Corn – Make popcorn as usual. While still hot, sprinkle Italian Spice Phenomenon on and shake it up. Enjoy a terrific and satisfying snack.

Veggie Dip Mix ½ cup Mayo and ½ Cup Sour Cream with ¼ Cup Italian Spice Phenomenon Dip veggies, chips, pretzels, Fritos, etc.

Slow Roasted Pulled Pork – Use a pork shoulder or butt for roasting, Place into a roasting pan (skin side down) Roast overnight at 250* Add our Italian BBQ for sandwiches or use just as is. Pulled pork.

Steak Rub - Use your favorite cur of beef or lamb and prep it for grilling. Lightly coat/spritz with olove oil then rub Italian Spice Phenomenon into the meat to tenderize. Grill as desired and enjoy the flavor!

Creamy Cole Slaw – Cut a head of cabbage, julienne carrots and mix together. Add as much mayo as needed depending on the size of cabbage. Mix Italian Phenomenon into the mixture until desired level of flavor is achieved.

Cheesy Veggie Bake – Choose a frozen veggie blend from your gorcer's freezer OR if you live in an area with fresh vegeatables in season, choose as many as you like. Place veggies into a casserole baking dish. Add a mixture of your favorite cheeses, soft and shredded hard cheese on top of the veggies. Add a ½ Cup of milk.. Sprinkle fried onions on top and bake for 45 minutes at 325*.

Italian Beer Bread - Makes 1 loaf. Pre-heat Oven to 375*. Mix together 3 Cups of Flour, ½ Cup Sugar, 1 ½ tsp Italian Spice Phenomon, and 4 ½ tsp Baking Powder. Put mixture into a loaf pan and bake for about 45 minutes, until top has risen and is crusty brown.

Cheesy Potato Casserole – Boil till soft, and Cube 4 lbs of Red Skin Potatoes. Place into a large Mixing Bowl. Add ½ lb of cubed Cooper Sharp Brand Cheese, ½ of a diced White Onion. Add 2 TBSP of the Italian Spice Phenomenon and 2 Cups of Mayo. Mix together and place into a large baking dish. Bake at 350* for 30 – 40 minutes.. until golden brown. Enjoy!